

## Foodborne Outbreaks Reported to Washington State Department of Health, 2007

No.	Month	County	Illness	Total # ill	#Ill lab confirmed	Food source	Setting	Contributing factors
1	Jan	King	<i>Salmonella</i> *	5	--	Fondue meal	Restaurant	Cross-contamination from raw animal product, glove-handed contact, inadequate handwashing
2	Jan	King	<i>Bacillus cereus</i> *	8	--	Pork fried rice	Restaurant	Contaminated raw product/ingredient, inadequate handwashing, prolonged exposure to warm outdoor/room temperature; slow cooling; inadequate cold-holding temperature
3	Jan	King	Viral*	6	--	Restaurant meal	Restaurant	Bare-handed contact; contaminated storage environment
4	Jan	Skagit	Viral*	3	--	Salad	Restaurant	Bare-handed contact; infected food handler
5	Jan	King	Viral*	4	--	Salad	Restaurant	Bare-handed contact; infected food handler
6	Jan	King	Viral*	8	--	Restaurant meal	Restaurant	Unknown
7	Feb	Snohomish	Norovirus	56	5	Restaurant meal	Restaurant	Bare-handed contact; infected food handler
8	Feb	King	Norovirus	14	3	Sandwiches	Catered	Unknown
9	Feb	Snohomish	Bacterial toxin*	6	--	Restaurant meal	Restaurant	Insufficient hot-holding time/temperature
10	Feb	Grant	<i>Salmonella</i> Senftenburg	12	12	Environmental (beef slicer)	Restaurant	Infected food handler; inadequate equipment cleaning
11	Mar	Island	Viral*	20	--	Fruit	Restaurant	Infected food handler
12	Mar	Multiple	<i>Clostridium</i> <i>perfringens</i>	16	2	Beef-vegetable stew	Private club	Slow cooling; inadequate cold-holding temperature; prolonged cold storage; insufficient initial cooking time/temperature
13	Mar	Kitsap	Viral*	8	--	Salad	Restaurant	Unknown
14	Apr	Snohomish	Agent unknown	12	--	Banquet meal	Banquet	Unknown
15	Apr	Multiple	<i>Salmonella</i> Wandsworth	11	11	Snack food	Commercial product	Contaminated raw product/ingredient
16	Apr	King	Viral*	4	--	Salad	Restaurant	Infected food handler
17	May	King	Viral*	2	--	Chicken salad	Restaurant	Infected food handler
18	May	King	Viral*	4	--	Pasta salad	Deli	Infected food handler
19	May	Whatcom	<i>Campylobacter</i> <i>jejuni</i>	3	3	Chicken	Restaurant	Contaminated raw product/ingredient; cross-contamination from raw animal product, glove-handed contact; contaminated storage environment; inadequate handwashing
20	May	King	<i>Salmonella</i> Flint	2	2	Salsa	Restaurant	Contaminated raw product/ingredient; ingestion of contaminated raw product; insufficient initial cooking time/temperature
21	May	Multiple	<i>Salmonella</i> I 4, 5, 12 :-	34	34	Poultry pot pies	Commercial product	Contaminated raw product/ingredient
22	Jun	Cowlitz	Norovirus	160	4	Salad	Restaurant	Infected food handler
23	Jun	King	Viral*	4	--	Restaurant meal	Restaurant	Bare-handed contact

\*Agent not lab confirmed

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24	Jun	King	<i>Clostridium perfringens</i> *	8	--	Stew	Catered	Prolonged exposure to warm outdoor/room temperature; preparation >1/2 day before serving; insufficient reheating time
25	Jun	Benton	Norovirus	6	3	Restaurant meal	Restaurant	Bare-handed contact
26	Jun	Grays Harbor	Viral*	14	--	Cake	Residence	Bare-handed contact; infected food handler; insufficient handwashing
27	Jun	King	Viral*	3	--	Sushi rolls	Restaurant	Bare-handed contact; inadequate equipment cleaning
28	Jun	King	Viral*	5	--	Restaurant meal	Restaurant	Bare-handed contact; inadequate equipment cleaning; inadequate handwashing
29	Jun	Kitsap	Bacterial toxin*	2	--	Pork	Restaurant	Slow cooling
30	Jul	King	Agent unknown	5	--	Crab	Residence	Toxic substance part of tissue
31	Jul	King	Bacterial toxin*	2	--	Fried rice	Restaurant	Inadequate equipment cleaning; slow cooling
32	Jul	Multiple	<i>E. coli</i> O157:H7	8	6	Ground beef	Commercial product	Contaminated raw product/ingredient; cross-contamination from raw animal product; insufficient initial cooking time/temperature
33	Aug	Walla Walla	<i>Salmonella</i> Typhimurium	15	6	Nachos	Residence	Contaminated raw product/ingredient; cross-contamination from raw animal product; bare-handed contact; prolonged exposure to warm outdoor/room temperature; slow cooling; inadequate cold-holding temperature; preparation >1/2 day before serving; insufficient initial cooking time/temperature
34	Aug	Pierce	<i>Clostridium perfringens</i>	161	3	Institutional meal	Institution	Unknown
35	Aug	Multiple	<i>Vibrio parahaemolyticus</i>	5	1	Oysters	Restaurant	Contaminated raw product/ingredient; ingestion of contaminated raw products; inadequate cold-holding temperature
36	Sep	King	Agent unknown	9	--	Restaurant meal	Restaurant	Cross-contamination from raw animal product; glove-handed contact; infected food handler; prolonged exposure to warm outdoor/room temperature; slow cooling
37	Sep	King	Viral*	3	--	Restaurant meal	Restaurant	Bare-handed contact
38	Oct	King	<i>Salmonella</i> Newport	3	3	Cafeteria meal	Cafeteria	Unknown
39	Oct	King	<i>Salmonella</i> SanDiego	2	2	Tuna salad	Deli	Inadequate equipment cleaning; prolonged exposure to warm outdoor/room temperature
40	Nov	Cowlitz	Scrombroid fish poisoning*	3	--	Tuna	Cafeteria	Toxic substance part of tissue; inadequate cold-holding temperature
41	Nov	Spokane	Bacterial toxin*	12	--	Gravy	Restaurant	Preparation >1/2 day before serving
42	Dec	Multiple	<i>Campylobacter jejuni</i>	18	8	Raw milk	Commercial product	Contaminated raw product/ingredient; ingestion of contaminated raw products
43	Dec	Cowlitz	Norovirus	36	6	Restaurant meal	Restaurant	Glove-handed contact; infected food handler

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